

# MY MOTHER'S HUMMUS

YIELDS ~1 QUART

Pour chickpeas into food processor, mash.

Add tahini, garlic, and ¼ cup lemon juice.

Process until smooth.

Continue to process while adding reserved chickpea liquid in small amounts to reach desired consistency.

Add salt and additional lemon juice to taste.

Serve with olive oil drizzled on top.

## INGREDIENTS

2 can chickpeas, drained,  
reserve liquid from one can

1 cup sesame tahini

3 – 4 cloves garlic, minced

¼ – ½ cup lemon juice

Salt

Olive oil

## DEEDEE'S NOTES:

- Hummus may be prepared several days in advance. Freezes well.
- If the tahini is not smooth or separated, stir until smooth. Add cold water if necessary. I prefer Krinos Tahini. Its only ingredient are sesame seeds, and its consistency is smooth.

*Our family grew up on Mother's hummus or as my children called it, "Grandmother's hummus" before hummus was "a thing" sold in grocery stores. Why we started to buy it at the grocery when it's so easy to make is a mystery to me. When making it recently with daughter, Elizabeth, we looked at each other with a knowing look and nod, and said, "This tastes like Grandmother's!"*